TENUTA DEL GIAJ

VINI NATURALMENTE BIOLOGICI

CABERNET FRANC DOC VENEZIA

Certified: Organic & Vegan



GRAPES
Cabernet Franc

AREA
The company is located in the area of DOC Venezia

FERMENTATION
- The grapes are cleaned and cooled;
- Dynamic skin maceration exploiting the fermentation gases and traditional punching down;
- Controlled fermentation temperature.

MATURING
- Malolactic fermentation;
- Few months' exposure to its fine activated lees;
- Controlled clarification temperature and conservation in steel vats.

SENSORIAL FEATURE
Typical wine from the DOC Venezia area, famous for its bouquet and flavour. Deep ruby red colour tends to garnet with age. An intense, winy, herby parfume that becomes elegant and generous with age. A dry, herby full-bodied flavour, slightly tannic but well-orchestrated.

GASTRONOMIC MATCHES
Ideal with either white or red roast meat and game.

SERVING TEMPERATURE
Best uncorked 2-3 hours before serving and served at 18° C.

ANALYSIS
Alcohol content: 12% vol.
Total acidity: 5,00 g/l
Volatile acidity: 0,22g/l

BOTTLE SIZE
Bottle: 750 ml
Case: 06 bottles

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